



Banana Cake

4 pcs



Ingredients

Refined sugar	300 gr	Maringue	
Blue Band Master Cake Margarine	200 gr	White eggs 8 pcs	240 gr
Butter	100 gr	Sugar	100 gr
Egg yolks 8 pcs	160 gr		
Vanilla			
All purposes flour	450 gr		
Baking powder	10 gr		
Banana ambon, puree	600 g		

Cooking Methods

1. Beat the butter, Blue Band Master Cake Margarine and sugar till soft, add the egg yolks, stir well.
2. Add dried material that has been sifted, stir until well-mixed.
3. Add the puree of banana ambon, mix well.
4. Put into the mold and bake with temperature 160°C until cooked.